LISTING OF CLAIMS:

This listing of claims provided below will replace all prior versions and listings of claims in the application.

Please amend the claims as follows:

1. (Currently Amended) A blending and fractionation process for obtaining an oil composition, the process including the steps of:

(a) blending a ~~vegetable oil~~ palm oil and/or palm stearin with an unsaturated oil having an oleic content of more than 20% and linoleic and linolenic contents of more than 30% in a predetermined ratio to form a mixture;

(b) heating the mixture at a temperature of between 50 °C to about 65 °C until all crystals are melted;

(c) cooling the liquid obtained from step (b) to produce nucleation and obtain a mixture of oil and crystals wherein the crystals are of a suitable size and shape which permit efficient separation of the oil and crystals; and

(d) separating the mixture of oil and crystals to obtain the oil composition, wherein said oil composition contains saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in a ratio of about 1:1:1.

2. (Previously Presented) The process as claimed in claim 1, wherein step (d) the mixture of oil and crystals is separated using a low or high pressure filter press.

3. (Currently Amended) The process as claimed in claim 1, wherein the ratio of the ~~vegetable oil~~ palm oil and/or palm stearin and the unsaturated oil is from 9:1 to 1:9 of ~~vegetable oil~~ palm oil and/or palm stearin:unsaturated oil, preferably from 9:1 to 5:5.

4. (Canceled).

5. (Canceled).

6. (Original) The process as claimed in claim 1, wherein the crystallization is conducted between 4 to 24 hours.

7. (Canceled).

8. (Original) The process as claimed in claim 1, wherein the unsaturated oil is soybean oil, sunflower oil, corn oil, canola oil or rapeseed oil.

9. (Original) The process as claimed in claim 1, wherein the oil composition is utilized as salad oils or cooking oils.

10. (Original) The process as claimed in claim 1, wherein the oil composition obtained is utilized in milk fat formula.

11. (Original) The process as claimed in claim 1, wherein the stearins obtained are utilized in margarine and shortenings.

12. (Currently Amended) An oil composition, which remains clear and liquid at 15 °C obtained from a process for obtaining oil composition, which includes the steps of:

(a) blending a ~~vegetable oil~~ palm oil and/or palm stearin with an unsaturated oil having an oleic content of more than 20% and linoleic and linolenic contents of more than 30% in a predetermined ratio to form a mixture;

(b) heating the mixture at a temperature of between 50 °C to about 65 °C until all crystals are melted;

(c) cooling the liquid obtained from step (b) to produce nucleation and obtain a mixture of oil and crystals wherein the crystals are of a suitable size and shape which permit efficient separation of the oil and crystals; and

(d) separating the mixture of oil and crystals to obtain the oil composition, wherein said oil composition contains saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in a ratio of about 1:1:1.

13. (Original) The oil composition as claimed in claim 12, wherein the mixture of oil and crystals is separated using a low or high pressure filter press.

14. (Currently Amended) The oil composition as claimed in claim 12, wherein the ratio of the ~~vegetable oil~~ palm oil and/or palm stearin and the unsaturated oil is from 9:1 to 1:9 of ~~vegetable oil~~ palm oil and/or palm stearin:unsaturated oil, preferably from 9:1 to 5:5.

15. (Canceled).

16. (Canceled).

17. (Original) The oil composition as claimed in claim 12, wherein the crystallization is conducted between 4 to 24 hours.

18. (Canceled).

19. (Original) The oil composition as claimed in claim 12, wherein the unsaturated oil is soybean oil, sunflower oil, corn oil, canola oil or rapeseed oil.

20. (Original) The oil composition as claimed in claim 12, wherein the oil composition is utilized as salad oils or cooking oils.

21. (Original) The oil composition as claimed in claim 12, wherein the oil composition obtained is utilized in milk fat formula.

22. (Original) The oil composition as claimed in claim 12, wherein the stearins obtained are utilized in margarine and shortenings.

23. (Previously Presented) The process of claim 1, wherein crystallization of the oil blends is performed with a crystallizer with a high cooling surface to oil volume ratio and high heat exchange coefficient.

24. (Previously Presented) The process of claim 1, wherein cooling of the liquid obtained from step (b) is carried out from a temperature of above the melting point of the oils to that of temperatures from about 8 °C to about 20 °C.

25. (Previously Presented) The process of claim 1, wherein in step (c), crystal size is controlled to suitable polymorphs and of generally uniform size to allow ease of filtration.

26. (Previously Presented) The process of claim 1, wherein step (d) involves filtration carried out at a temperature of at least about 10 °C below ambient.

27. (Previously Presented) The oil of claims 12, wherein the oleic acid content is from 28% to 46% and palmitic acid content is from 18% to 28%.

28. (Previously Presented) The oil of claim 12, wherein palmitic acid, oleic acid and linoleic acid are within the range of infant fats and milk from lactating mothers.

29. (Currently Amended) An oil formulation for infant formulas, comprising about 5% to about ~~16%~~ 25% linolcic acid, ~~about 30% to about 36%~~ about 28% to about 46% oleic acid and about ~~20% to about 25%~~ 18% to about 28% palmitic acid.

30. (Currently Amended) The oil formulation of claim 29 comprising ~~about 6% to about 16%~~ about 11% to about 14% linoleic acid,

31. (Currently Amended) The oil formulation of claim 29 comprising about ~~36%~~ 43% oleic acid.

32. (Canceled).

Please add the following new claims:

33. (New) An oil formulation with saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids in a ratio of 0.4:1:0.3.